Establishment Name: APBP'S #7809 Establishment ID: 3034014082 Location Address: 625 JONESTOWN ROAD [X] inspection (V):WINSTON ASLEM County 34 Forsyth Permitter: RTM OPERATING COMPANY, LLC Telephone: (330) 702-1553 Water Supply: [M] Inspection Water Supply: [M] Inspection Water Supply: [M] Inspection Food from Site Site Code: A Water Supply: [M] Inspection Food from Site Site Code: A Im Configuration Site Code: A	Food Establishment Inspection	Report	Score: 97.5
Location Address: 02.3 JONESTOWN ROAD City:WINSTON SALEM County: 34 Forspite State: NC City:WINSTON SALEM County: 34 Forspite County: 34 Forspite County: 34 Forspite Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC Total Time: 11:ns 24 nm Category 8: II FORDERITING COMPANY, LLC FORDER TIMES Risk Factors and Public Meath Interventions Index Name Total Company, 24 Forspite Intervention Violations: 2 No. of Repear Risk Factors GOM Retail Practices State Intervention State Retain Company, 24 Forspite Intervention State Retain Retained Company, 24 Forspite Intervention State Intervention State Retained Company, 24 Forspite Intervention State Retained Company, 24 Forspite Intervention State Retained Company, 24 Forspite Intervention Interventio	Establishment Name: ARBY'S #7809		Establishment ID: 3034014062
State The In:12:51 PM Time In:12:51 PM Time Out:2:33 PM Permittee: RTM OPERATING COMPANY, LLC Catagory #: II Time In:12:51 PM Time Out:2:33 PM Telephone: (330) 780-1553 PD Catagory #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Volations: 2 Wastewater Supply: [Municipal/Community] On-Site Supply One Risk Factor/Intervention Volations: 0 No. of Risk Factor/Intervention Volations: 0 Foodment liness Risk Factors and Public Health Intervention Good Real Practice: Proper destaurant (molecular supple) No. of Risk Factors makes to those others in these or those others in the other intervention Volations in the intervention Volation in the intervention Volations in the intervention Volation i	Location Address: 625 JONESTOWN ROAD		
Zpp: 2103 County: 34 Forsyth Time In:: 12:51 PM Time Out: 2:33 PM Permitte: RTM OPERATING COMPANY, LC Category #: II Total Time: 11:rs: 42 min Category #: II Category #: II FOA Establishment Type: Eat Food Restaurant No. Watewater System: [Municipal/Community] On-Site System FOA Establishment Type: Eat Food Restaurant No. RRk Factor/Intervention Violations: 2 No. of Repeat Risk Factors and Public Health Intervention No. of Repeat Risk Factors and Public Health Intervention Rak feeto: Condition (attribute) Imin Dirink in Complex devices Or III in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Condition: Imin Dirink in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Complex devices Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Complex devices Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Complex devices Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Imin Dirink in Complex devices Complex devices Complex devices Imin Dirink in Complex devices Imin Dirink	City:WINSTON SALEM	State: NC	Date:01/14/2020 Status Code: A
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Telephone: (330) 780-1553 Category #: II Water Supply: []Municipal/CommunityOn-Site System FOA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: []Municipal/CommunityOn-Site System No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illiness Risk Factors and Public Health Interventions Compliance Status Or On Risk Factor/Intervention Violations: 0 Poodborne Illiness Risk Factors and Public Health Interventions Or On Risk Factor/Intervention Violations: 0 Or On Risk Factor/Intervention Violations: 0 Poodborne Illiness Risk Factors and Public Health Interventions Or On Risk Factor/Intervention Violation of Risk Factor Risk Factor Risk Factor Risk Factor Risk Factor/Intervention Violation of Risk Factor/Intervention Violation			Total Time: 1 hrs 42 min
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2 B Management, erployees knowledge: D	accredited program and perform duties		28 Pasteurized eggs used where required
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4 B Proper eating, tasting, drivking, or tobacco use T B		3140000	
5 No discharge from eyes, nose or mouth 1120 32 X Paint of opperly cooked for hot holding 1100 1 Preventing Contamination by Hands 2822, 2633, 2685, 2686, 2686 33 C X Approved thaving methods used 1100 1 8 Image: Contamination by Hands 2822, 2633, 2685, 2686, 2686, 2687, 2			I and a sequence of the second
Preventing Contamination by Hands 2652, 2653, 2855, 2856, 2856, 2856, 2856, 2856, 2856, 2856, 2856, 2856, 2857, 2858, 2854, 2858, 2854, 2856, 2857, 2858, 2854, 2856, 2854, 2856, 2857, 2858, 2854, 2856, 2854, 2856, 2854, 2856, 2854, 2856, 2854, 2856, 2854, 2856, 2854, 2855, 2854, 2856, 2856		+++++++++++++++++++++++++++++++++++++++	32 C Plant food properly cooked for hot holding
6 Image: second sec			33 C C X Approved thawing methods used
7 N C Notare hand contact with RTE foods or pre- approved Binerate procedure property followed 35 N Food Identification 2653 8 N Handwashing sinks supplied & accessible 20 N 36 N Food property labeled: original container 20 N N 8 N Food property labeled: original container 2653, 2655 - - - - Food property labeled: original container 20 N - <			34 🖾 🗆 Thermometers provided & accurate 1 🖽
8 Ø Handwashing sinks suppled & accessible 2010 Prevention of Food properly labeled: organal container 2010 2010 Approved Source 2633, 2655 36 Ø Incrests & toolents not present; no unauthorized 2010 1 9 Ø Food obtained from approved source 2010 0 36 Ø Incrests & toolents not present; no unauthorized 2010 0 10 Ø Food received at proper temperature 2010 0 38 Ø Personal cleanlines 2010 0 11 Ø Food received at proper temperature 2010 0 38 Ø Personal cleanlines 0010 0			
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10 Image: Second received at proper temperature Image: Second at temperature Image: Second received at proper	9 🛛 🗖 Food obtained from approved source		
11 Q Production, safe & unadultarated Q Q Wiping cloths: properly used & stored Q Q Q Protection from Contamination 2653, 2654 13 Q Q Food esparated & protected Q Q Q Washing fruits & vegetables Q </td <td>10 Food received at proper temperature</td> <td></td> <td>preparation, storage & display CLUX LLL</td>	10 Food received at proper temperature		preparation, storage & display CLUX LLL
12 1 1 1 1 2653, 2654 13 13 1	11 🛛 🗌 Food in good condition, safe & unadulterated		
Proper Use of Utensils 2653, 2654 13 Image: Second Sec			
13 Image: Im			
14 X Pood-contact surfaces: cleaned & sanitzed X<	13 X C Food separated & protected	313000	
15 W reconditioned, & unsafe food (21)		IXU X 🗆 🗆	Utensils, equipment & linens: properly stored,
Potentially Hazardous Food Time/Temperature 2653 44 X stored & used us	reconditioned, & unsafe food		Single-use & single-service articles: property
17 Image: Constructed and the control is procedures for hot holding Image: Constructed and the control is procedures Image: Constructed and the control is proceedures Image: Constructed and the control is procedures Image: Constructed and the control is proceedures			
Image:			
19 X Proper hot holding temperatures Image: X 46 X Warewashing facilities: installed, maintained, & Image: X Image: X </td <td></td> <td></td> <td>Equipment food & non-food contact surfaces</td>			Equipment food & non-food contact surfaces
10 10 <td< td=""><td></td><td></td><td>constructed, & used</td></td<>			constructed, & used
21 X Proper date marking & disposition Image: Construct of the second sec			
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23 Consumer advisory provided for raw or undercooked foods 1 0 50 Sewage & waste water properly disposed 21 0 0 Highly Susceptible Populations .2653 51 0 Toilet facilities: properly constructed, supplied & cleaned 1 0	22 L L A records	210000	
1 1	22 Consumer advisory provided for raw or		
24 A Pasteurized foods used; prohibited foods not offered 3 190 51 A Cheaned A Cheaned Scleaned	23 U U D undercooked foods		Tollat facilities: property constructed supplied
Chemical .2653, .2657 25 Imaintained 26 Imaintained 27 Imaintained 28 Imaintained 29 Imaintained 20 Imaintained 21 Imaintained 21 Imaintained 21 Imaintained 21 Imaintained 22 Imaintained 23 Imaintained 24 Imaintained 25 Imaint	Pasteurized foods used; prohibited foods not	31300000	
26 🛛 □ Toxic substances properly identified stored, & used 2100□ 54 🖄 □ Meets ventilation & lighting requirements; designated areas used 100□ □ Conformance with Approved Procedures .2653, .2654, .2658 .2654 .2654 .2658			52 🛛 🗆 Garbage & refuse property disposed; facilities
Conformance with Approved Procedures _2653, 2654, 2658	25 D B Food additives: approved & properly used		53 D X Physical facilities installed, maintained & clean X O C
Conformance with Approved Procedures .2653, .2654, .2658	26 🛛 🗆 🗖 Toxic substances properly identified stored, & used		
	27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan		

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North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 1 of _____ Food Establishment Inspection Report, 3/2013



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809	Establis
Location Address: <u>625</u> JONESTOWN ROAD City: <u>WINSTON SALEM</u> State: NC	X Inspec
County: 34 Forsyth Zip: 27103	Water same
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: RTM OPERATING COMPANY, LLC	Email 1: Email 2:
Telephone: (336) 760-1553	Email 3:

hment ID: 3034014062

Inspection Re-Inspection	Date: 01/14/2020
Comment Addendum Attached?	Status Code: A
Water sample taken? Yes X No	Category #:
Email 1:	
Email 2:	

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less						
Location	Temp	Item	Location	Temp Item	Location	Temp
final cook	176.0	Lettuce	slicer cold well	40.0		
reheat	173.0	Tomato	slicer cold well	41.0		
hot holding	148.0	Brisket	walk-in cooler	41.0		
specialty cold well	40.0	Corned Beef	walk-in cooler	41.0		
specialty cold well	39.0	Tomato	walk-in cooler	41.0		
specialty cold well	39.0	Quat Sani	3-compartment sink	200.0		
specialty cold well	41.0	Hot Water	3-compartment sink	133.0		
specialty cold well	38.0	Serv Safe	Andrew Stanley 5-31-23	000.0		
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Person in Charge (Print & Sign): Andrew	First	Stanley	Last	and going	
Regulatory Authority (Print & Sign): Victoria	First	Murphy	Last	Vien Mugh	_
REHS ID: 2795 - Murphy, Victoria				Verification Required Date:	-
REHS Contact Phone Number: (336) 70	Human Services		ublic Health • En	vironmental Health Section • Food Protection Program	1
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Page 2 of _____ Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P: The following items were stored soiled in the clean dish area: 4 pans and 1 tomato slicer. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to manual warewashing area where they were cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P: A slice of roast on the hot holding slicer measured at a temperature of 120 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: PIC indicated that the roast was placed on the unit 30 minutes prior. PIC voluntarily discarded item.
- 37 3-307.11 Miscellaneous Sources of Contamination C: Containers uncovered in the 2-door upright freezer. Food shall be protected from contamination. 0-points
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT C: Cleaning needed on/to the following items: shelves in the walk-in cooler, shelves above 3compartment sink, and inside reach-in coolers. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Recaulk around 3-compartment sink/regrout in between floor tiles throughout the kitchen area. Physical facilities shall be maintained in good repair.